

Dinner Menu

STARTERS		ENTREES	_
Sweet Tea Brined Chicken Wings Crack sauce or buffalo sauce, celery and carrots, ranch or bleu cheese	11	Viennese Pork Schnitzel Hunter sauce, cabbage and onion haluski	19
Southern Dip Duo Boiled peanut hummus, pimento cheese, house chow onion jam, grilled flatbread	9 chow,	12 oz. NY Strip steak with Merlot shallot butter, smashed loaded Yukon gold potatoes, charred broccoli	
Baked Spinach and Artichoke Dip Grilled flatbread, carrots, celery, cherry tomatoes	10	Vegetable and Ancient Grain Power Bowl Grilled chicken, salmon or steak with choice of chimichurri, miso teriyaki or mint tzatziki	19
Tuna Poke Nachos Wasabi cremá, wakame salad, pineapple pico, scallions, crispy wontons	13	Three Cheese Organic Chicken Parmesan Mozzarella, parmesan and provolone cheese, pomodoro sauce, fettuccine, seasonal vegetables	20
Hand-Breaded Buttermilk Chicken Tenders Honey mustard and buttermilk ranch dipping sauces		Jumbo Lump Crab Cake Caper remoulade sauce, vegetable slaw, rice pilaf	24
Volcano Shrimp Sriracha aioli, vegetable slaw	12	Loaded Quesadilla Chicken, steak or shrimp with sautéed peppers and	13
Fried Oysters Grey Goose cocktail, caper remoulade sauces SOUP & SALADS	10	onions, jack cheese, shredded lettuce, tomato, salsa, sour cream Cabernet Braised Angus Short Rib Smashed loaded Yukon gold potatoes braised greens,	25
Soup of the Day Chef's daily freshly made soup		BURGER & SANDWICHES	_
House Salad Mixed greens, cherry tomatoes, cucumber, red onion	5/8	All burgers and sandwiches come with french fries	s 12
Caesar Salad Romaine hearts, shaved parmesan, garlic croutons, house-made Caesar dressing	6/9	Bacon Double Cheeseburger Angus beef, American cheese, royal sauce, lettuce, tomato, onion, buttered Hawaiian bread (Single Cheeseburger \$10, Plant-based Burger \$13)	12
Bleu Cheese Chopped Wedge Iceberg lettuce, crumbled bleu cheese, chopped back	10	Turkey BLT Slow roasted turkey, thick-cut bacon, tomato, lettuce, Duke's, choice of bread (Traditional BLT \$9)	10
cherry tomatoes, bleu cheese dressing Mediterranean Salad Olives, cucumber, bell pepper, tomato, chickpeas, heart of palm, iceberg lettuce, herb vinaigrette	11	Prime Rib Philly Shaved ribeye, onions, mushrooms, peppers, provolone, hoagie roll	13
Columbia Cobb Chopped chicken tenders, candied pecans,	15	Chicken Salad Croissant Tomato, baby greens, apple craisin chicken salad, warm croissant	11
roasted corn, pickled green tomatoes, bacon, hard cooked egg, buttermilk ranch		PIZZAS	—
Seared Salmon Winter Salad Strawberries, toasted cashews, red grapes, goat che greens, champagne citrus vinaigrette	17 ese,	All pizzas can be made with flour or cauliflower cru Margherita Pizza	ust 11
Add to any salad: Grilled Chicken 5 Grilled Shrimp 7		Fresh mozzarella, Parmesan, pomodoro sauce and fresh basil	
Salmon 8 Fried Oysters 8 Crab Cake 8		Pepperoni Pizza Shredded mozzarella, Parmesan, sliced pepperoni with pomodoro sauce	10
Dressings: Caesar, Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard, Bleu Cheese, Thousand Island, Parmesan Penpercorn		Cheese Pizza Shredded mozzarella, Parmesan, pomodoro sauce	9

Weekly homemade desserts! (prices vary)

Herb Vinaigrette

Many items can be made to accommodate gluten free,

allergies, and dietary restrictions.